

Woman's Department

How to Fight the High Cost of Living

LETTERS OFFER SOME GOOD SUGGESTIONS ON THE HIGH COST OF LIVING—CHRISTMAS CANDIES AND CHRISTMAS CAKE—WOMEN WASTE TIME—HOUSEHOLD ECONOMIES.

PUMPKIN PIE CONTEST RULES.

One dozen 15-cent cans of Pierce's Pork and Beans, offered by this department for the best and cheapest Pumpkin Pie. Read the rules here following and then get those 12 cans of Pork and Beans.

First—Every lady in Ogden who is a member of a family in which the Evening Standard has a subscriber is eligible in this contest.

Second—All such ladies to enter the contest must present their recipe for making pumpkin pie for publication during the week beginning December 9, 1912, and before 6 o'clock Friday evening, December 13, 1912.

Third—All those who present their recipes as above described, giving their full name and address, are entitled to make and present a pumpkin pie of ordinary size at the Standard office at 2:30 o'clock sharp, on Tuesday, December 17, 1912, where the pies will be judged at once. Only the initial of the names will be printed in the paper, but the full name must be presented with each recipe.

Fourth—Each pie will be numbered as it arrives and the owner will be given the duplicate number in a sealed envelope, which she will not open until the judging is over.

Fifth—Isaac Pierce, better known as "Porky" and who is the presiding judge, and the ladies and gentlemen employees of the Standard business office and editorial rooms will vote by ballot, declaring the winner.

To the first best pie, costing the least money, will be awarded one dozen cans of Pierce's best pork and beans.

To the second best pumpkin pie costing the least money will be awarded eight cans of Pierce's best pork and beans.

To the third best pumpkin pie, costing the least money, will be awarded four cans of Pierce's best pork and beans.

Sixth—The judges will allow 100 points in scoring each pie, as follows:

Not over 30 points for general appearance.

Not over 20 points for taste and seasoning.

Not over 20 points for proper baking.

Not over 30 points for cost of pie.

Total, 100 points.

The lowest cost of any pie presented shall score 30 for cost, all others in proportion.

Seventh—Each pie presented must be accompanied with the recipe printed as clipped from the Standard.

Eighth—Now present your pie recipe. Let there be a regular pie department for the coming week. Present any pie recipe you wish, but only pumpkin pies can enter the contest.

Such pumpkin pies as mother used to make were cheap but good, and healthy as well as fattening, and should be just what is needed during high priced times.

CHRISTMAS CANDIES AND CAKE.

Editor Evening Standard: This is how I make my Christmas cakes and candies:

Cream Candy.

A cup of water, 4 cups of best sugar, boil 15 minutes; do not stir while boiling; let the mixture drip from a spoon and if it threads pour out; add one spoonful lemon extract, 1-2 spoonful vanilla; beat it with a fork and in a few minutes it will form a creamy paste.

With the assistance of a large spoon, form part in cones and the remaining half in cubes, or square pieces. Warm two spoonfuls of chocolate and roll the cone shapes in the melted chocolate; let them cool carefully. Crack four walnuts, divide the contents of each walnut in eight pieces and gently push in the center of each white square.

You have enough candy to fill two good sized candy boxes and can be made to look gaudy with care.

Christmas or Fruit Cake.

This luxury is not so expensive when I say the following recipe will furnish cake at six good meals for eight persons.

One package of raisins, one of currants, 1-2 pound of citron, half cup molasses, 1-2 cupful lard, same of butter, tablespoonful cinnamon, teaspoonful of cloves, 1 cup sour milk, four eggs, wineglassful of brandy, four cups flour. Stir butter, lard and sugar, add spices, molasses, milk, stir thoroughly, beat and add eggs; pour in brandy, stir well and add four cups of flour. Now moisten a teaspoonful of soda and stir well; clean currants, cut citron in small strips, mix with raisins.

One thing I omitted, stir three cups of brown sugar with the molasses and butter.

Before adding the fruit mix three tablespoonfuls of flour with the fruit. Butter two large baking tins and cover the bottom of tins with brown paper.

per; bake in a slow oven for 1-2 hours.

Each time I have found the top of the cake has a tendency to bake first. A good remedy for this is to place a pan of cold water in the top of the oven the last half hour. This cools the top crust. Now stir 2 cupfuls of pulverized sugar in a little sweet milk and flavor with lemon extract. This is a tested recipe. "J. D."

ECONOMIZE CONSISTENTLY.

Editor Standard: The family who from choice or necessity wants to economize must keep one thing in view and live up to it. That thing is consistency. I know several women, each of whom does her own washing, ironing, cleaning and sewing, but loses all this gain by sending the children out almost at meal time on a busy day to buy some ready cooked meat,ologna, or canned salmon, with a jar of high priced jam, baker's bread and pie. These women defend themselves by saying that they "save" all day and owe themselves the rest from the extra cooking.

But it is not rest. The children are fed, it is true, but not nourished, and the mother will make coffee or tea at every meal to help out. She and her husband resume their work nervous and irritable. I know other women who could buy whole some fruit enough for a constant supply for the family by saving the many nickels and dimes wasted by the children for picture shows, skating rinks, cheap candies and so on. They say the children must have their fun, but every city affords a dozen different ways of having wholesome fun without expense and the cost of "store" candy might much better be put into the family apple barrel.

I know another woman whose husband earns \$100 a month. Her 16 and 18 year old daughters go to school in silk hose and low shoes, and their winter coats cost \$15 and \$25 apiece, but the family of four eat barely enough on which to exist. It is never economy to go poorly fed—sometimes, alas, it must be done—but even in these days of fearfully high prices there are cheap cuts of meats, inexpensive vegetables and fruits, and many substitutes for the luxuries.

Make your children partners, give them each an allowance, perhaps only 5 cents a week, but keep them within what you have agreed upon, pay cash whenever you can, watch for sales, buy the very best materials you can afford, and make all your clothing, and above all, "pull together"—father, mother and children—not from a sense of grievance, but with a happy determination to get the best and most out of every dollar that comes into your home.

Here's hoping that all this wholesome agitation may have the effect of a better adjustment of things and that the time is not far off when the strain of making ends meet will not be so great. E. F.

EVERY A POOR MAN CAN SAVE.

Editor Standard: Our first saving to cut down the high cost of living was to get a neat, small flat for \$15 a month. We have no spare rooms, but room enough for our family of three.

"We lay aside a portion of my salary and never touch it for anything. That leaves us the rest for rent, gas and groceries, and often we save some of that by careful planning, which my wife can surely do."

"Then we fixed up one-half of the wood shed for a chicken coop and with some chicken wire made a little run for our 15 hens. These hens keep us in eggs, and now that eggs are 40c to 50c a dozen that means a great deal. We feed them scraps from the table and little grain. One of our neighbors saves her scraps for us, and with what we have, almost entirely feeds our chickens without grain. When we want a nice chicken dinner we have one of our own chickens."

"My wife and myself always look up the places where goods are within the reach of a poor man. We also buy in large quantities, saving a great deal in this way."

"Even a poor man can save something if he will keep his eyes open." "A. M. M."

WATCH THE PANTRY.

The average man's annual income is \$600. The average family spends from 40 to 45 per cent of its income for food. If \$1 could be made to do the work of \$2 in purchasing food the yearly saving on food alone would go far toward solving the high cost of living problem. Would it?

"I believe the first, last, and best place to economize is in the kitchen. The vast majority of women (especially brides) purchase provisions in too large quantities. Stale cake, bread, etc., fill most of the garbage

pails. In my own home no left over bread is wasted. It can be made into delicious dressing and baked with pork chops, spare ribs, pork shoulder, or almost any kind of meat and takes both the place of a vegetable and a dessert. It can also be made into bread pudding that most of my family enjoy."

"I saw a friend of mine (a bride of a year) throw away three half loaves of bread with the exclamation, 'We can't eat stale bread,' and then talk of the expense of living, and declare herself 'dead broke.' She never thinks of saving a few beans, peas, or little dishes of corn, etc., left from dinner. They can be made into 'southern hash' and most people like that."

"A dear old lady I know has a trick of making such good vegetable soups. When she opens a can of vegetables for dinner she sets away a side dish in the ice box. At the end of the week she makes her salad, having a good variety to use and causing her no extra expense. Nothing is wasted in her home, but your welcome is assured and your digestion never suffers. I think it is up to the wife of the man earning an average salary to 'watch the corners' of her pantry and put to a good use all the food she purchases. S. A. A."

WOMEN WASTE TIME.

Editor Standard: It seems to me that this great problem does not consist only in the high prices of food stuff, but that much economy could be practiced in many other ways.

"I live in a large apartment building with eight other families right close to me and find that many early morning hours are spent by several of the women of the different apartments in gossip. If this time, which to me seems a great waste, were used to probably make only one garment or article, much money could be saved."

"I find that many of these women employ a laundress at the rate of \$2 a day. If they cared to, this same washing could be done at some of our good and well established laundries for one-third the money. By doing their own ironing they could save a large amount of money. But most money could be saved if women would do more of their own sewing or millinery work. I know whereof I speak, as I myself save many dollars by trimming and even making our own hats and they are hats admired by people of taste and style. I also save much money by doing all my dressmaking at home with the occasional assistance of some woman who is a good cutter and fitter and do the principal hand sewing myself after she has gone. I find that I save a large amount of money in that way. "E. C. N."

CHRISTMAS SWEETMEATS.

Attractive boxes filled with stuffed figs, dates and raisins make a dainty Christmas gift.

Take the whole figs and let them soak well in boiling water. Cut half way round the length and push the sides out to make a nice cavity. Line very thin with fondant and fill with chopped nuts—English walnuts or pecans. Close the edges with a small roll of fondant. These are delicious.

Take the best of layer raisins and cut into small clusters, leaving on the stem as much as possible. Cut the raisins from stem to stem and remove seeds; place a piece of pecan nut meat in each cavity and close with fondant, which to give variety may be colored pink or green or any color one chooses.

Do not plan to fill too many of these for each box, though the result fully repays the labor. Stuffed dates may be added, also candied cherries or other fruit. Fill odd spaces and corners of box with sugared nuts.

A box daintily packed with these sweets will appeal to the gift seeker and always proves an acceptable present to those who have everything in plenty.

Fondant: Beat white of one egg with a little water. Thicken with confectioner's sugar. F. G. P.

SEGO LILY CIRCLE.

Sego Lily circle No. 174, W. O. W., held an election of officers on Thursday evening in the I. O. O. F. hall. Those elected for the next six months were:

Mary E. Blix, G. N.; Frances Copcock, adv.; Mary Harrison, Mag.; Kate Heyman, clerk; C. Nelson, Banker; Carrie Boyer, attendant; Mary Middleton, inner sentinel; Nellie McKinnon, outer sentinel; Nettie Hunter, C. of G.; May Urry, manager; Dora Noble, musician; Kate Urry, installing officer; Jennie L. Hayes, correspondent.

After election of officers the raffling of a quilt took place, which was donated by the Sego Lily Thimble club. Thirty-eight was the lucky number and was held by Henry Myers.

A pleasant evening was spent by all.

ENTERTAINED.

Thursday afternoon of this week Mrs. Constance Hansen entertained the Ladies auxiliary of Spanish War Veterans and their husbands, at her home on Thirty-first and Wall avenue.

A delightful afternoon was spent at high five. Mrs. Peckenbaugh and Mr. Hansen winning first prizes.

Later a dainty luncheon was served to the following guests: Mesdames Hansen, Kate Toponce, Mortensen, Singleton, Mauzel, Greenwood, Knight, Gallacher, Storer, Hargis, Wessler, Shupe, Harrop, Peckenbaugh, Elliott, Messrs. Van Buskirk, Lorene Farley and Ella Pruett gave was much appreciated.

MISS JOST RETURNS.

Miss Lila Jost has returned to her home in this city after a tour of the state.

"MANILA MERRY WORKERS."

Mrs. Mortensen was hostess yesterday at a Kensington given at her

GALA GALILI CLUB.

Miss Marianna Stratford very delightfully entertained the members of the Gala Galili club last Monday night at her home, 622 Twenty-first street.

A musical program which Misses Frances Van Buskirk, Lorene Farley and Ella Pruett gave was much appreciated.

First-Class Dressmaking and Ladies' Tailoring done by MADAM E. WOOLLEY Phone 2053, 3rd Floor Wrights

Miss Bessie Yoakum, Daughter of Railroad President, Shoots Wild Hogs When Guide Deserts Her



MISS BESSIE YOAKUM

Deserted by her guide in the face of a pack of enraged javalinas, or wild Mexican hogs, Miss Bessie F. Yoakum, daughter of Benjamin F. Yoakum, head of the St. Louis & San Francisco and other railroad systems, proved her courage and saved her life by slaying five of the animals. Miss Yoakum has been in the vicinity of Kingsville, Texas, for several days on a deer hunt. She is an expert shot, fearless in the chase and is often separated from others of the party to seek game with only the aid of a Mexican guide. It was on one of these lonely expeditions that she imperiled her life and proved her courage. After a ride of two hours through the wild country Miss Yoakum and the guide came suddenly on

the pack of javalinas. They were on the lookout for the animals, as their ferocity is well known, and when several of the beasts rushed from the thicket toward Miss Yoakum and her guide the latter became panic stricken, leaped from his horse, dropped his gun and dashed for a tree. At the same moment Miss Yoakum also leaped from her horse and fired with the first wild hog was a score of yards away. Miss Yoakum killed two more of them with as many shots. Then her rifle failed her, and she ran for the gun the guide had dropped. With this rifle she killed two more of the hogs and then sent random shots into the underbrush, into which the remaining animals had fled.

home, corner of Grant avenue and Cross street.

The hostess was assisted in serving a most temptingly prepared luncheon about 5 o'clock.

Mrs. Addie Baker will leave today for a visit with her parents and other relatives in Missouri.

TURK AMBASSADOR FEELS SLIGHTED

London, Dec. 14.—A dispatch to the Times from Constantinople says the porte felt slighted because Sir Edward Grey, the British foreign minister, did not invite Tewfik Pasha, the Ottoman ambassador to Great Britain, to participate in the ambassadorial conference. Sir Edward, the correspondent continues, "has explained to the porte that if Tewfik had been invited it would be necessary to invite the Balkan ambassadors and he wished to avoid an awkward meeting."

BANK NOTES FOR WAR EMERGENCY

Paris, Dec. 14.—Large quantities of five-franc banknotes for use in a possible war emergency are now being printed by the Bank of France. Should the emergency arise the only thing necessary will be to number them and issue them at once to the public.

A Skin of Beauty Is a Joy Forever.

D. T. Felix Gouard's Oriental Cream or Magical Beautifier.

Removes Tan, Pimples, Freckles, Moth Patches, Blemishes, and Skin Diseases, and gives the skin a beautiful, soft, and healthy complexion. It is so simple to use that it is a beauty to be used by all.

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For Coughs and Colds
Is safe for Children
Contains no Opium
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MRS. WORRY—YOU MIGHT AS WELL BE ROBBED ONE WAY AS ANOTHER BY C. A. VOIGHT

